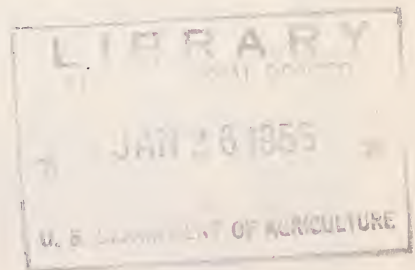


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KNOW THE EGGS YOU BUY



PA-70 (REVISED JANUARY 1956)

Consider **WEIGHT** (size
in relation to **PRICE**
Decide on **QUALITY**
you will make

Do You Know

GRADE AA AND GRADE A EGGS

are top-quality eggs? They have a large proportion of thick white, which stands up well around a firm, high yolk. They are usually delicate in flavor. Such eggs are good for all uses. But their up-standing appearance and fine flavor will be most appreciated if you serve them—

Poached

Fried

Cooked in shell (hard-cooked; soft-cooked)

Shirred (baked in a dish in the oven)

Consider **WEIGHT** (size) and **QUALITY** (grade)
in relation to **PRICE** when you buy eggs

Decide on **QUALITY** in relation to the **USES**
you will make of the eggs

Do You Know That—

GRADE AA AND GRADE A EGGS

are top-quality eggs? They have a large proportion of thick white, which stands up well around a firm, high yolk. They are usually delicate in flavor. Such eggs are good for all uses. But their up-standing appearance and fine flavor will be most appreciated if you serve them—

Poached

Fried

Cooked in shell (hard-cooked; soft-cooked)

Shirred (baked in a dish in the oven)

GRADE B AND GRADE C EGGS

are good eggs? Most of the white is thin, so the eggs spread over a wide area when opened; the yolk is rather flat, may break easily, and may have a mottled appearance.

Such eggs have dozens of uses in which appearance and delicate flavor are not so important. Use them—

Scrambled or in omelets

For baking—in cakes, cookies, muffins, pancakes

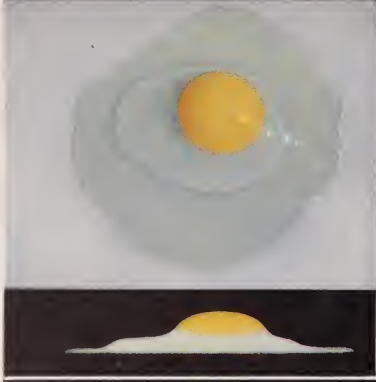
In thickening custards, pie fillings, sauces, and salad dressings

For hard-cooked eggs to be served creamed or in salads

With other foods—mushrooms, onions, spaghetti, tomatoes, cheese



BROKEN OU



AA
◀

A
▶



FR



AA
◀

A
▶



POA



AA
◀

A
▶



AA Egg covers small area; white is thick, stands high; yolk is firm and high.

A Egg covers moderate area; white is reasonably thick, stands fairly high; yolk is firm and high.

BASED ON U. S. STANDARDS FOR QUALITY

PROTECT QUALITY—KEEP

U. S. DEPARTMENT OF AGRICULTURE,

REVISED JANUARY 1956

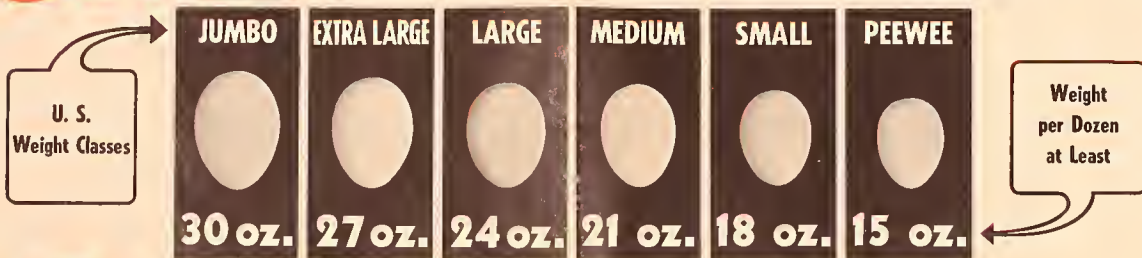
POULTRY

READ THE LABEL

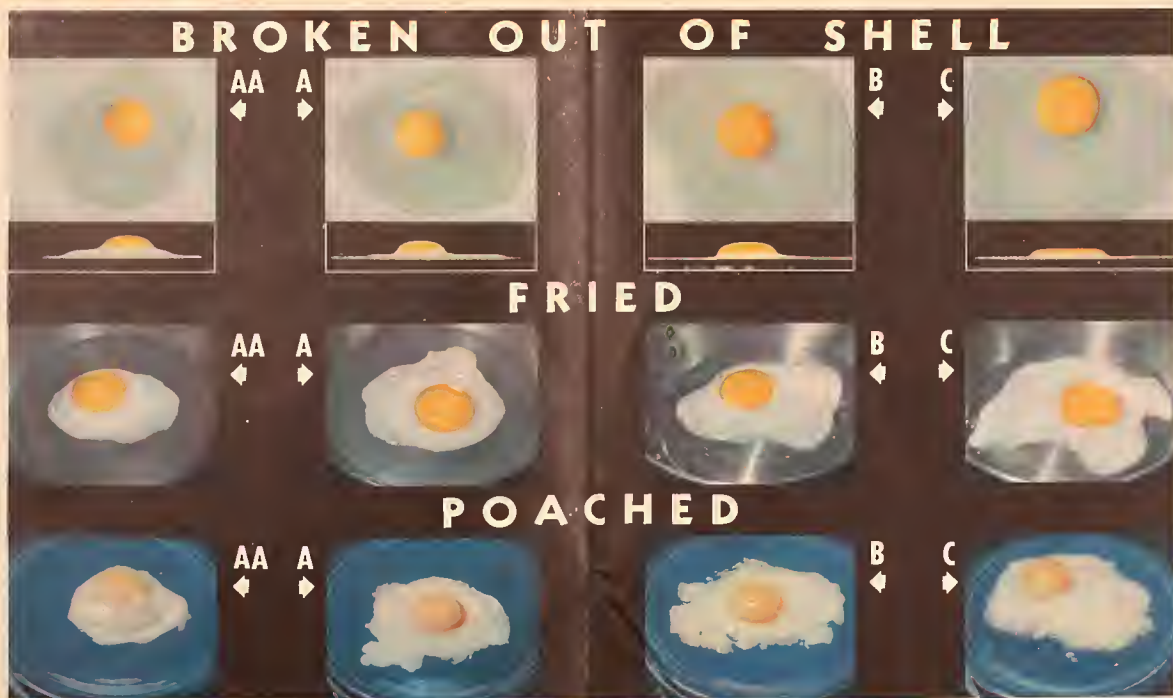
KNOW *the* EGGS *you buy*



Consider **WEIGHT**



Consider **QUALITY**



AA Egg covers small area; white is thick, stands high; yolk is firm and high.

A Egg covers moderate area; white is reasonably thick, stands fairly high; yolk is firm and high.

B Egg covers wide area; has small amount of thick white; yolk is somewhat flattened and enlarged.

C Egg covers very wide area; white is thin and watery; yolk is flat, enlarged, and breaks easily.

BASED ON U. S. STANDARDS FOR QUALITY—THE AVERAGE FOR EACH GRADE

PROTECT QUALITY—KEEP EGGS IN REFRIGERATOR

U. S. DEPARTMENT OF AGRICULTURE, AGRICULTURAL MARKETING SERVICE

REVISED JANUARY 1956

POULTRY DIVISION

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Remember That It Pays to—

- buy from a dealer who sells graded eggs in cartons, and keeps them in a clean, cold refrigerator.
- note grade and size, and look for the letters "USDA" on the grade label.
- know that GRADE refers to interior quality, as shown in "broken-out appearance." See illustrations.
- know that SIZE refers to weight per dozen. For example, "Large" means *at least* 24 ounces per dozen (net weight, *not* counting 2 ounces for carton). See illustrations of 6 weight classes.
- look for "good buys."

Compare prices of eggs of *different sizes* of the same grade.

Compare prices of the *same size* of eggs of different grades.

Buy either white or brown eggs; they're alike inside the shell.

- take care of eggs after you buy them. Don't leave them in a hot car or hot kitchen—heat lowers egg quality rapidly. When you get home, put eggs at once into a covered container in your refrigerator, and keep them there until needed. Remove only as many as you will use at one time.

(Open up for color chart)